

Make this Manischewitz Whiskey Sour for Passover — or whenever,



Source: Eli's Night Shift

Manischewitz gets a bad rap. The sweet, syrupy dark purple wine may be the first sip of alcohol some 13-year-olds have as they enter adulthood, while others may make it to true drinking age before they're fooled into sipping the not-at-all fine wine that graces Jewish holiday tables across the Diaspora.

While some may have acquired a taste for the traditional wine, others may despise its cough syrup-like qualities. But if you do have a bottle of Manischewitz lying around, why not enhance the booze by making a legitimately tasty Manischewitz cocktail?

Oliver Zabar, son of New York grocery legend Eli Zabar, created a Manischewitz cocktail for his New York craft beer bar, Eli's Night Shift, so you can enjoy that bottle of kosher wine down to the last half ounce.

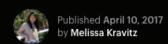
"This is a play on the traditional flavors you find on the table during Passover," Zabar said of his creation, which is pretty much a whiskey sour with a red wine float. "Many people don't take Manischewitz too seriously, especially in the cocktail world. We saw it as a seasonal timely ingredient, and wanted to figure out how to counter its sweetness to make a well-balanced cocktail."

By playing around with the sweet Passover wine, and adding syrup made from local apples as well as walnut infused bourbon, Zabar created what he calls "Passover In A Glass," a liquid echo of the traditional charoset fruit salad that's customary on every salad plate.

"First you get hit with the apple, then it's mellowed out by the wine, and a delicious, subtle finish with the walnut bourbon – it's an easy cocktail to make at home for your Seder guests, and we bet Elijah would like it, too," Zabar joked.

<u>Made with corn</u>, rye and barley, <u>Buffalo Trace</u> bourbon, or really any bourbon, it's technically not kosher for passover for some, but, well, celebrate as you see fit.

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